

Cierra Upton

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SKILLS

Cuisine Styles

Pastry • French • Italian • Plant-based • Asian Fusion

Kitchen Skills

Plating • Sauce-making • Cost Control

Operations

Inventory Management • HACCP • Catering • Event Planning

Soft Skills

Training • Team Leadership • Time Management • Quality Control

SUMMARY

Chef with a track record building high-impact solutions and improving retention.

EMPLOYMENT HISTORY

Pastry Chef — Kutch, Lebsack and Medhurst (Nov 2014 - Apr 2019)

- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.

Sous Chef — White Inc (Oct 2016 - Present)

- Catered private events for up to 59 guests with 95%+ client satisfaction.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.
- Maintained food cost under 29% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Abbott - Lesch University (2023)

CERTIFICATIONS

- HACCP Level 3
- Certified Sommelier (optional)